

NIBBLES

Stone in mixed olives	GF/DF	5
Serrano ham, Manchego cheese, guindilla chilli pepper	GF	6
Pork belly bites, spiced apple jam	GF/DF	8
Curried crispy mussels, confit garlic aioli	GF/DF	8
Goats curd bruschetta, honey roasted figs, chimichurri	V	7

STARTERS

Scallops, cauliflower, pancetta, sorrel <i>Pair with our Picpoul de Pinet</i>	GF	14
Crab taco, apple, mooli, tomato		13
Rabbit terrine, pear, wild mushroom, endive	DF	12
Curried haddock, quail egg, puffed rice, pickled shallots	GF/DF	12
Smoked duck breast, orange, pickled spring onion, lotus root crisps <i>Pair with our Sauvignon or Pinot Noir</i>	GF/DF	13
Beetroot cheesecake, cashew nut crumble, honey and shallot puree	V	11

MAINS

Rump of Beef, ox cheek sausage roll, braised carrot, celeriac puree, red wine jus <i>Pair with our Malbec</i>		35
Confit chicken breast, pickled wild mushrooms, truffle mash, tenderstem broccoli, tarragon oil, red wine jus	GF	26
Prawn and pumpkin ravioli, burnt lemon, samphire, crab bisque <i>Pair with our Chardonnay</i>		30
Fish of the moment, brown shrimp and caper butter, herby roast potatoes, seasonal greens		28
Roasted monkfish, celeriac fondant, carrot and orange puree, sea herbs	GF	32
Cauliflower steak, smoked aubergine, wild mushroom, baby carrots, sprout tops, curry emulsion	VG	20

SIDES

Dauphinoise	GF	7.5
Truffle mash	GF	7.5
Buttered autumn greens	GF	7.5
Peas, sprouts and bacon	GF	7.5

DESSERTS

Chocolate mousse, dark cherry, kirsch Chantilly <i>Pair with our Tawny port</i>	GF	10 +3
Poached pear, white chocolate, granola, candied kale	GF	10
Orange crème brulee, spiced biscuit, Cointreau roasted peaches		10
Apple frangipane, pecans, stem ginger ice cream <i>Pair with our Armagnac</i>		10 +3
English cheeseboard, artisan crackers, seasonal chutney		15

DIGESTIFS

Taylor's 10 year old Tawny Port Blackberries, blackcurrant and damson with a hint of oak rounding of the edges		5.6
Remy Martin VSOP Brandy Silky brandy with apricots, peach and a hint of liquorice		5.5
Tosolini Limoncello The classic Italian liqueur, perfect for cleansing the pallet		4
Highland Park 12 year old Whiskey Zesty with a natural amber colour, spicy but mellow		5
Woodford Reserve Whiskey Vegan, Vegetarian comprises of 200 detectable flavour notes from bold grain and wood		4.9
Bar Buoy Espresso Martini		9